Lincat

OPUS 700

OE7108/F, OE7113/F & OE7105/F
ELECTRIC FILTRATION FRYERS

USER, INSTALLATION AND SERVICING INSTRUCTIONS

Dear Customer,
Thank you for purchasing this Lincat product.

This is just one of over 300 different items of catering equipment available which is constantly being extended and improved. Details are available from your local distributor or direct from us.
Used for the purposes for which it is intended, and with careful maintenance as outlined in this User Guide, your Lincat product will give you years of trouble free service.

IMPORTANT INFORMATION

Please read all of the safety and operating instructions carefully before using this product. Please pay particular attention to all sections of this User Guide that carry warning symbols and notices.

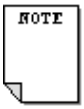
WARNING!

This is a Warning symbol. This symbol is used throughout the user guide whenever there is a risk of personal injury. Ensure that these warnings are read and understood at all times.

CAUTION!

This is a Caution symbol. This symbol is used throughout the user guide whenever there is a risk of damaging your Lincat product. Ensure that these warnings are read and understood at all times.

NOTE:



This is a Note symbol. This symbol is used throughout the instructions to provide additional information, hints and tips.

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WARNINGS AND PRECAUTIONS

It is mandatory that all appliances are installed, commissioned and serviced by a qualified and competent person as defined by the regulations in force in the country of installation.

Failure to comply will invalidate the warranty.

All equipment must be earthed to prevent shock.
Do not move this appliance when the tank contains oil.
Hot oil can cause severe burns. Avoid direct physical contact.
Always drain food before frying.
Never put water into the oil, as this will cause splashing and possible overflow of the tank.
Never put anything other than food into the oil.
Disconnect the unit from the electricity supply before servicing or undertaking any electrical maintenance.
Parts of this unit may become hot in normal use, therefore suitable precautions must be taken to avoid accidental contact.
Never leave the unit unsupervised whilst frying.
If the unit should begin to smoke, switch off immediately.
In the event of a fire occurring, water should not be used to extinguish it. It is advisable to install a suitable fire extinguisher and have a fire blanket within reach of the fryer.
Do not overfill the tank with oil.
Maintain the oil level above the minimum mark to avoid fire risk.

Before switching on the appliance please ensure that the tank is filled with oil to the specified capacity as indicated in the table overleaf.

Parts which have been protected by the manufacturer or his agent must not be adjusted by the installer or user.

TECHNICAL DATA

Model	OE7108/F	OE7113/F	OE7105/F
Overall height (mm)	1050	1050	1050
Height to hob (mm)	900	900	900
Width (mm)	600	600	400
Depth (mm)	737	737	737
Tank dimensions[1] W x D (mm)	550 x 360	250 x 360	165x390
Legs adjustable within range (mm)	135 to 190	135 to 190	135 to 190
Weight (Kg)	102 kg	108 kg	
Oil capacity (litres) min level mark	35 litres	2 x 16 litres	2 x 8 litres
Maximum Load (kg) frozen chips	3 kg	3 kg	2 kg
Drain tap diameter	25mm	25mm	25mm
Electricity supply requirements (3 phase supply)	3~, N and earth 1x32 amp or 2x16 amp cable	3~, N and earth 1x32 amp cable per tank	3~, N and earth 1x32 amp or 2x16 amp cable
Electricity supply requirements (Single phase supply)[2]	1~, N and earth 1x100 amp or 2x63 amp cable	1~, N and earth 63 amp cable per tank	1~, N and earth 1x100 amp or 2x63 amp cable
Power rating (kW) total	22 kW	2 x 12 kW	2 x 7kW

[1] Tank dimensions; width given is maximum, depth is to the top of the element.
[2] Supply; where possible we recommended operation on a 3-phase supply.

CHECK LIST OF ENCLOSURES

Please ensure the following items are included with this piece of equipment:

Model	OE7108/F	OE7113/F	OE7105/F	Tick
Wire basket	2	2	2	
Element lifting hook	1	1	1	
Batter Plate	1	2	2	
Drain Tube	1	1	1	
Drain bucket	1	1	1	
Filter Bag/ Filter Bag Frame	1	1	1	
Filter Bag Cover	1	1	1	
Filter Pad Holder	1	1	1	
Filter Pads	6	6	6	
User/Installation instructions	1	1	1	
Guarantee card	1	1	1	

SERIAL NUMBER

NOTE

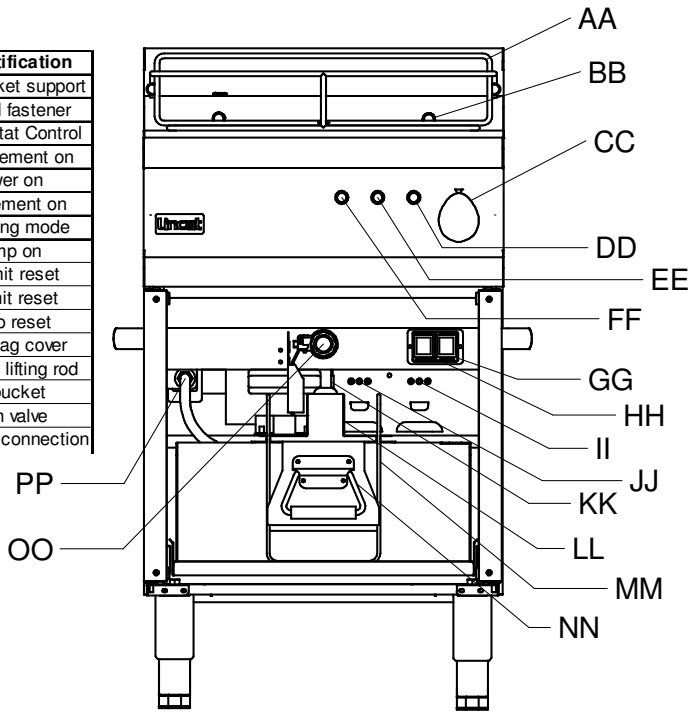
Each appliance manufactured at Lincat has a unique identifying number found in the top right hand corner of the data plate attached at the rear of the appliance. Please record that number in the space provided should it be required for future reference.

Serial Number	

MARK OF CONFIDENCE

Every singe product that leaves our factory bears a serial plate showing the assembler's initials. It's a mark of confidence we have in our people and our manufacturing process.

Component Identification	
AA	Wire basket support
BB	Knurled fastener
CC	Thermostat Control
DD	Right element on
EE	Power on
FF	Left element on
GG	Operating mode
HH	Pump on
II	RH limit reset
JJ	LH limit reset
KK	Pump reset
LL	Filter bag cover
MM	Element lifting rod
NN	Oil bucket
OO	Drain valve
PP	Filter pad connection



OE7108/F COMPONENT IDENTIFICATION

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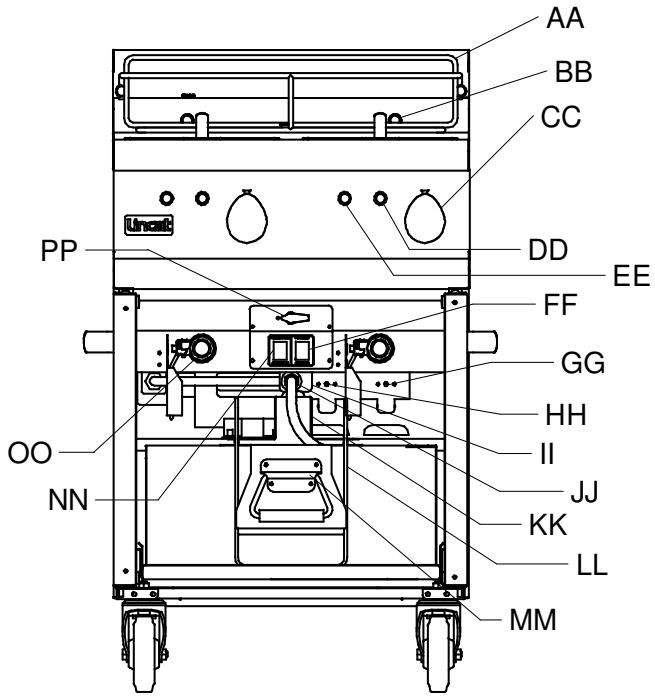
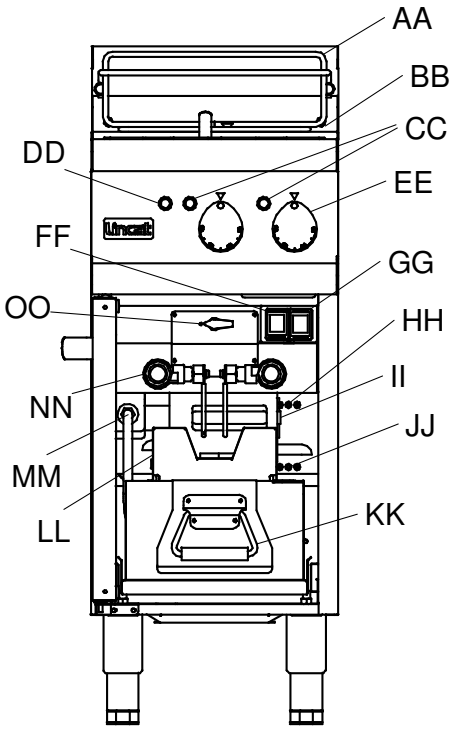


OE7113/F COMPONENT IDENTIFICATION

Component Identification	
AA	Wire basket support
BB	Knurled fastener
CC	Element on
DD	Power on
EE	Thermostat Control
FF	Pump on
GG	Operating mode
HH	LH limit reset
II	Pump reset
JJ	RH limit reset
KK	Oil bucket
LL	Filter bag cover
MM	Filter pad connection
NN	Drain valve
OO	Tank selector



OE7105/F COMPONENT IDENTIFICATION

INSTALLATION

PREPARATION

Remove all packaging materials and protective coatings prior to installation.

SITING

The appliance must be installed in accordance with the appropriate instructions listed prior.

- The appliance must be installed on a level floor in a suitable position that is well lit, and positioned so as to prevent accidental touching.
- On units supplied with legs, the height and level can be adjusted using the spanner provided.
- The fryer should NOT be positioned next to any unit that has an exposed flame, such as a gas range or chargrill.
- Partitions, walls, kitchen furniture and other materials less than 100 mm from the appliance should be made from non-combustible material.
- Ensure there is a free flow of air and adequate ventilation around the appliance, and that no vents are blocked.
- It is recommended that the appliance is sited under a canopy for the removal of steam.

ELECTRICAL SUPPLY AND CONNECTION

This appliance must be connected to the electricity supply by a qualified electrician, in accordance with relevant regulations.

- This appliance should be connected to mains electricity via a suitable isolating switch, which should have at least a 3mm contact separation on all poles.
- Remove link wires between terminal blocks (4 off) when connecting to Two Mains Supplies.
- The isolator should be easily accessible in the event of an emergency.
- Check that the power supply and the supply cable to be used, is compatible with the rating of the unit.
- Remove the rear panel to gain access for connections.
- The appliance is fitted with a safety cut out switch on the element mounting that disconnects the supply to the element when it is raised to the cleaning position. (See user instructions)

COMMISSIONING

Never operate the unit without oil in the tank

PREPARATION

- Ensure that the oil drain taps are closed.
- Remove the filter pad holder from the oil drain tank
- Clean the fryer tank thoroughly with a warm mild detergent solution.
- Rinse the tanks, drain pipes and taps, and then dry thoroughly.
- Run a small quantity of oil across the bottom of each tank. Open the drain tap and drain any residual water into the oil drain tank. Coat the base of the tank with a layer of oil.
- Close the drain taps.
- Empty oil drain tank, dry thoroughly and re-fit oil drain tank back into the base of the fryer.
- Ensure:-
- A carbon filter pad is securely fitted in the filter pad holder
- The filter pad holder is placed in the oil drain tank
- The filter pad holder flexible hose is securely fitted to the pump suction quick coupling
- Fill the tank with oil midway between the **min** and **max** level marks.

SWITCHING ON

- With the control knob in the off position and the 'Filter/fryer mode' toggle switch in fryer mode, switch the unit on at the isolator.
- The green neon will light.
- Turn a thermostat control knob clockwise to the required temperature.
- The adjacent amber neon will light, indicating that the heating elements are energised.

OPERATIONAL CHECK

Although all Lincat fryers are functionally checked during manufacture, commissioning must include a functional check of all controls.

FRYER MODE

- Set the thermostat to 190^0C and allow the oil to heat up.
- Use a suitable device to check that the temperature of the oil. At a position 25mm below the surface of the oil, at the geometric centre of the tank, the oil temperature should be within +/- 5^0C of the set temperature.

FILTER MODE (pumping system)

HOT OIL – Wear protective clothing, gloves and safety glasses.
On the twin tank fryers, filter one tank at a time.

- Set the thermostat control knob to the off position and the 'Filter/fryer mode' toggle switch in filter mode.
- The green neon will go out.
- Ensure the filter pad holder tube is connected correctly to the quick release coupling.
- Open the drain valve and allow the oil to drain.
- Close the drain valve.
- Press and hold (for 5 seconds) the 'pump On' momentum switch, the pump will start and hot oil will start to be pumped back into the fryer tank.
- Release the momentum switch, the pump will continue to run until all the oil has returned to the fryer tank at which point the pump will automatically turn off.
- **Note:-** The pump can be turned off at any time by switching the 'Filtration/fryer mode' toggle switch back to fryer mode.
- Repeat this procedure for the second tank on a twin tank fryer.
- Switch the 'Filtration/fryer mode' toggle switch to fryer mode.
- The green neon will light.

This manual together with the user instructions must be kept in a safe and accessible place for future reference.
A small amount of oil will remain in the bottom of the drain tank.
Ensure that the person responsible understands how to safely operate, clean and shut down this appliance and is made aware of the position of the isolating switch.

SERVICING

ROUTINE SERVICE

We recommend that all servicing, other than routine cleaning, be carried out by our authorised service agents.

- Carry out a general check on the installation paying particular attention to the following:-
  - Is the unit installed with the correct rating of cable.
  - Is it connected to the supply via a suitable isolating switch.
- Check all components for correct operation and replace where necessary.
- Check the operation of the high temperature limit thermostats. The reset buttons are located inside the unit, on the rear panel, see diagram.
- Check the operation of the element safety switch by raising the elements, and ensuring that the elements cannot be switched on.
- Check the pump operation, the quick release coupling and plug connection and flexible hose condition and that there is no evidence of leaks on the filtration circuit.

COMPONENT REPLACEMENT

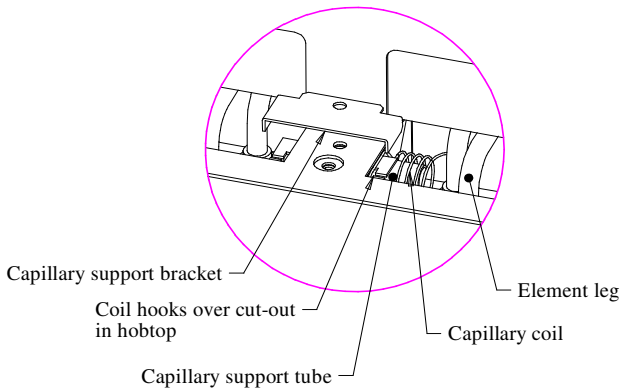
Disconnect all power supplies from the mains before proceeding.

CONTROL THERMOSTAT

- Isolate the unit from the mains supply
- Drain the tank into the oil drain tank.
- Remove the small gland assembly nut, unclip and then withdraw the thermostat phial.
- Remove the control knob taking care not to lose the knob retaining clip.
- Remove the control panel retaining screws and with the door closed, free the control panel by sliding it downwards.
- Support the control panel, remove the screws that retain the thermostat to the control panel.
- Reassemble in reverse order.

SAFETY THERMOSTAT.

- Isolate the unit from the mains supply
- Remove the basket support and element cover, flue back, and the rear cover. Remove the capillary support bracket on the flue panel.
- Unscrew the thermostat from the inner back panel.
- Raise the elements using the element raising hook. Unclip the thermocouple phial and the capillary tube from the element legs. Unhook the coiled capillary from around the capillary support tube.
- Reassemble in reverse order. Ensure that the coil diameter around the capillary support tube is 15-20mm diameter and that a left hand or right hand coil of 4 turns is formed, depending on which side of the unit it is being fitted to.



CONTACTOR

- Isolate the unit from the mains supply.
- Remove the rear cover.
- Remove the spade connections to the contactor.
- Remove the contactor from the frame.
- Reassemble in reverse order.

SAFETY CUT-OUT

- Isolate the unit from the mains supply.
- Raise the elements.
- Remove the rear cover.
- Remove the two screws to release the safety cutout switch.
- Remove the cutout switch.
- Reassemble in reverse order.

HEATING ELEMENT

- Isolate the unit from the mains supply.
- Remove the rear panel.
- Remove the wire basket support and element cover.
- Remove the flue panel retaining screws that fix it to the hob top.
- Access can now be gained to the element connections and fixing nuts.
- Reassemble in reverse order, use a silicone seal to block the keyhole slot in the element swivel plate.

PUMP/MOTOR UNIT

- Isolate the unit from the mains supply.
- Remove the rear panel, door/s and the left side panel
- Undo the control panel and support.
- Disconnect the pump inlet and outlet pipes.
- Remove the live, neutral and earth connections.
- Undo the four motor mounting bolts and remove the pump/motor unit.
- Reassemble in reverse order.

PRESSURE SWITCH

- Isolate the unit from the mains supply.
- Remove the rear panel
- Disconnect the sensing line pipe from the pressure switch.
- Remove the electrical connections.
- Remove the pressure switch.
- Reassemble in reverse order.

SPARE PARTS LIST

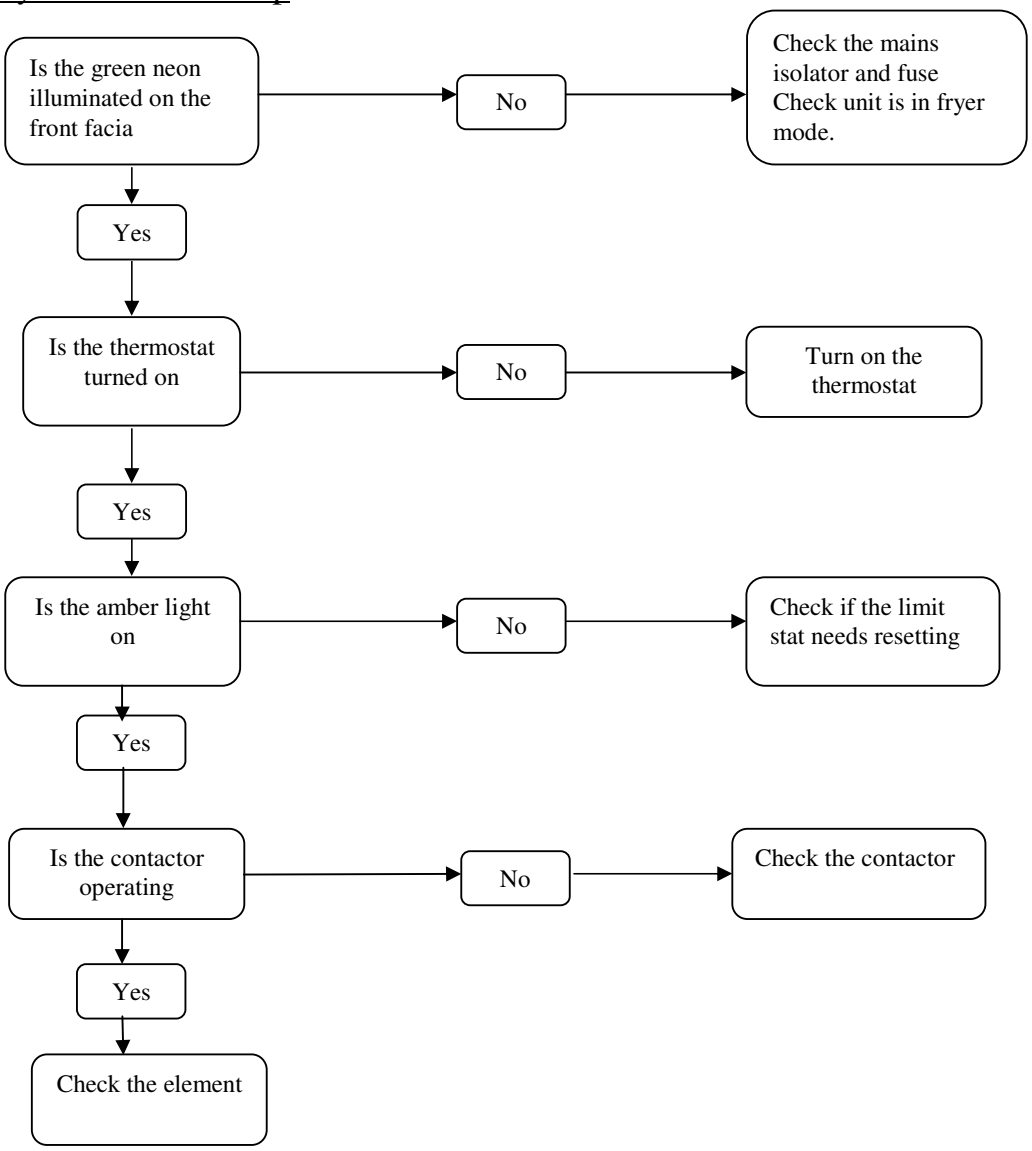
Part number	Description
BA82	Basket
BA83	Basket (OE7105/F)
BO03	Basket support boss
CA112	Braked castor
CA113	Unbraked castor
CO112	Contactor
DR06	Drawer runner
EL180	7kW element OE7105/F
EL185	11kW element OE7108/F
EL220	12kW element OE7113/F

FB03	Filter bag
FP06	Filter pad holder
HA77	Door handle
HA78	Lid handle
KN225	Control knob
LE14	Lens cover
NE39	Green neon
NE40	Amber neon
OA7937	(30 Pack) Filter pads
OP01	Pump/motor
PS03	Pressure switch
SW34	Mode switch

SW35	Pump switch
SW38	Safety switch
TA100	Drain tap
TH62	Control thermostat OE7105
TH59	Control thermostat OE7108
TH79	Control thermostat OE7113
TH61	Limit thermostat OE7108
TH78	Limit thermostat OE7113
WI13	Wire basket support OE7105
WI09	Wire basket support OE7108
WI14	Wire basket support OE7113

FAULT FINDING

Fryer will not heat up



Filtration pump will not work

Is the unit in fryer mode (green neon on)

Yes → Switch the unit into filter mode.

No

Has the pump motor thermal trip activated

Yes → Reset thermal trip See below

No

Is the filtration return pipe correctly fitted

No → Correctly fit the filtration return pipe to the quick coupling

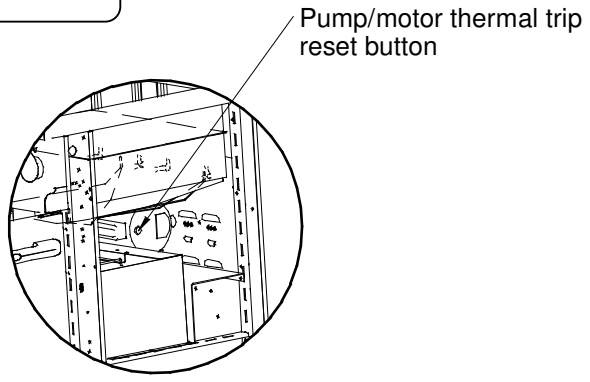
Yes

Is the filter blocked

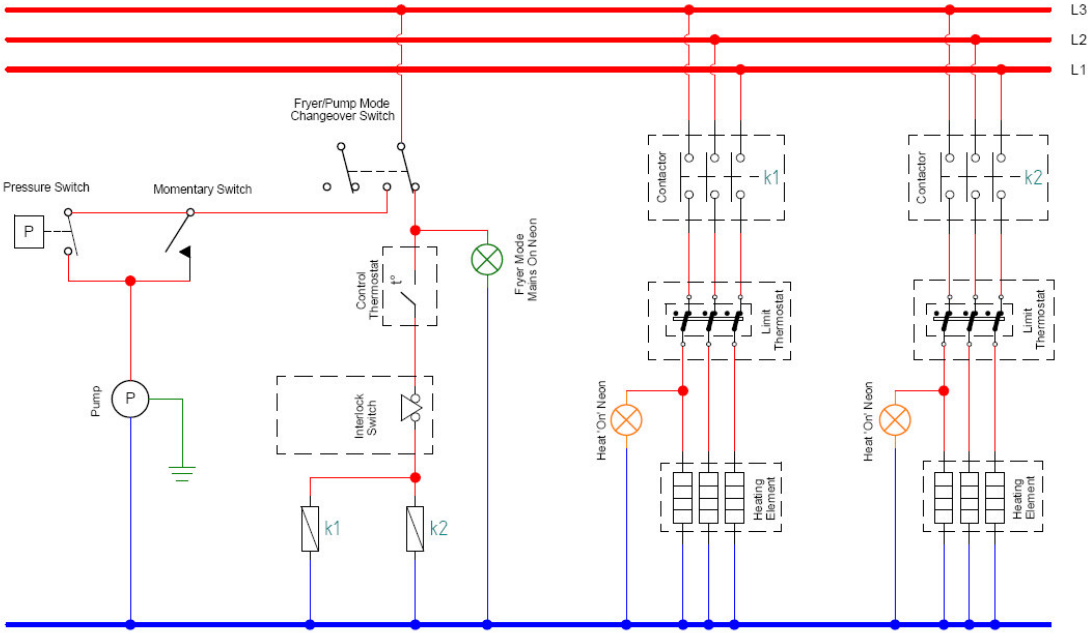
Yes → Replace filter pad, unblock as necessary

No

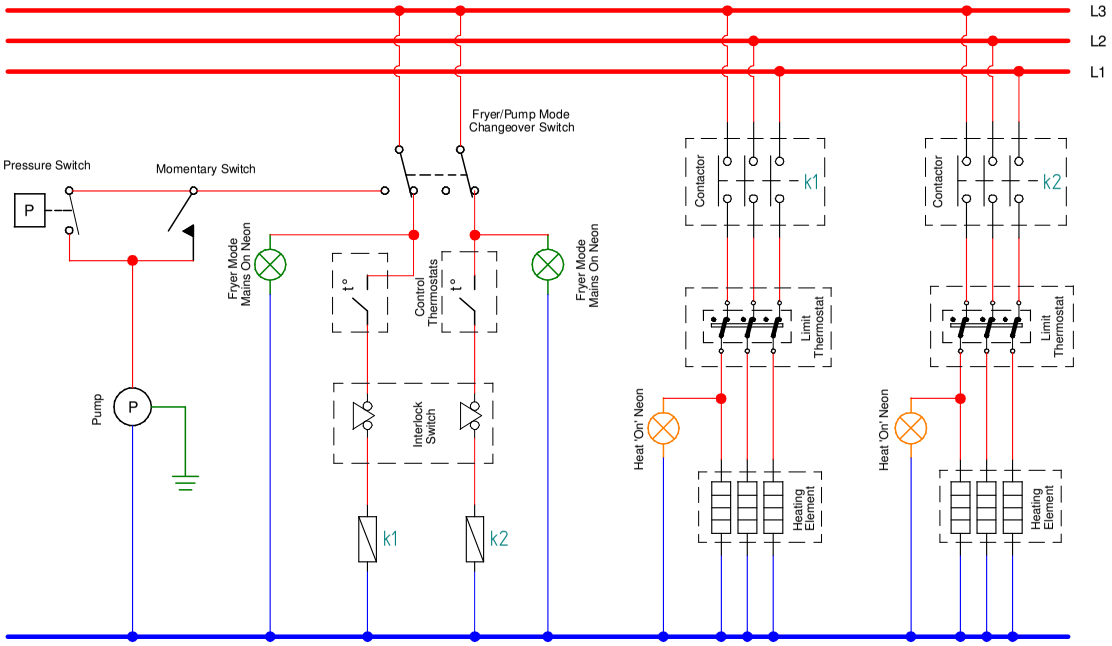
Consult a qualified engineer



CIRCUIT DIAGRAM



OE7108/F



OE7113/F and OE7105/F

USER INSTRUCTION

Model No.	Capacity	Basket load
OE7105/F	2 x 8 litres	1.0 kg
OE7108/F	35 litres	1.5 kg
OE7113/F	2 x 16 litres	1.5 kg

Never operate the pump without the carbon filter pad fitted into the pad holder. Always use the correct filter pad. Lincat part number OA7937 (30 pack)

FILL WITH OIL

- Remove the dust cover and locate it behind the wire basket support at the rear of the tanks.
- Check that the drain taps are closed in the safe locked position (see "Cleaning the tanks").
- Fill the tank of the fryer to the higher of the two level marks on the rear tank wall.

OPERATION

Always check that there is oil in the tank before switching on the appliance.

Do not fill above the higher of the two level marks

- Turn on the power supply at the isolating switch, with the 'Filter/fryer mode' toggle switch selected to fryer mode the green neon will light indicating the unit is in fryer mode and that mains power is on.
- Turn the thermostat control knobs to the required temperature setting.
- The amber neons will light indicating that the heating elements are energised.
- When the oil in a tank reaches the selected temperature, its associated amber neon will go out.

BASKET LOADS

Overloading the basket reduces the fryer output of cooked product and will result in uneven cooking. It also increases the possibility of surge boiling (the oil may suddenly boil over when the basket is placed into the tank).
Food that is over-wet increases the possibility of surge boiling.

WARNING HOT OIL – Wear protective clothing, gloves and safety glasses.

Do not operate the filtration system without a filter pad fitted to the filter pad holder.

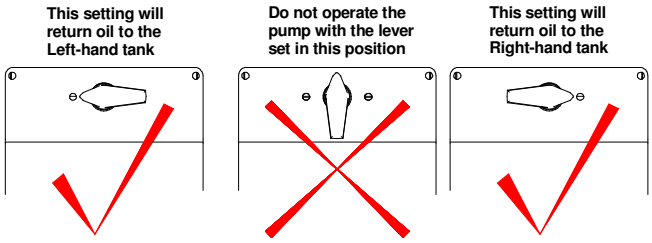
FILTERING, OIL CHANGE AND CLEANING INSTRUCTIONS

NOTE

On the OE7113/F and OE7105/F models, drain and filter one tank at a time.
A small amount of oil will remain in the bottom of the drain tank.
The pump can be turned off at any time by switching the 'Filter/fryer mode' toggle switch back to fryer mode

FILTERING THE OIL

- Set the thermostat to the **"Off"** position with the orange dot at the top of the control dial.
- Open the fryer doors.
- Set the switch to Filtration mode located in the top right-hand corner.
- Fully pull out the oil tank using the attached handle.
- Check the filter bag is positioned correctly in the four locating holes within the drain tank.
- Fit the supplied drain tube ensuring it is pointing down in to the filter bag by screwing it into the drain value as shown using both hands.
- Fit the supplied splash guard over the filter bag.
- Open the drain valve and completely drain the hot oil.
- Fully close the drain value.
- For the OE7113/F and OE7105/F model, set the tank selector 'PP'(see page 6 and below) to return the oil to the correct tank.
- Press and hold the pump switch for a few seconds until the pumping starts. *(The pumping operation will stop automatically when complete).*
- Remove the splash guard, drain tube, filter bag, batter plate and baskets onto a tray to prevent oil dripping on the floor, then clean through a dishwasher, dry then return for next time.
- Return the switch to **fryer** mode and push the drain tank fully back in for storage
- Close the doors.


This setting will return oil to the Left-hand tank
Do not operate the pump with the lever set in this position
This setting will return oil to the Right-hand tank

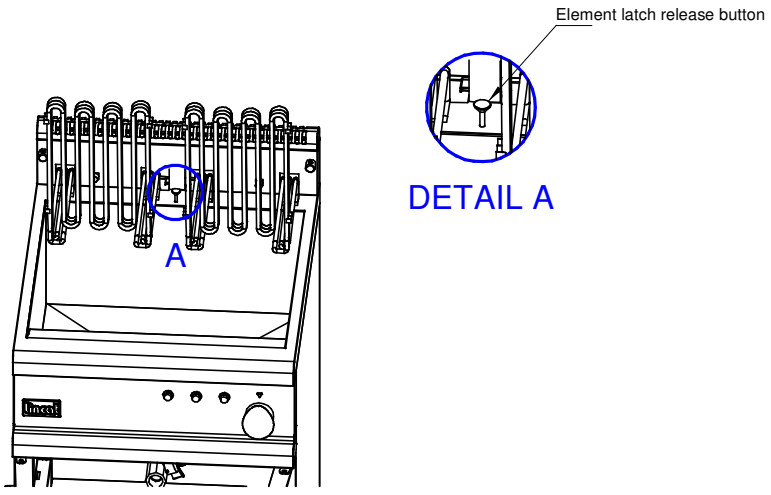
Correct operation of the oil return valve.

OIL CHANGE AND CLEANING OF THE COLD FRYER

The oil must only be emptied from the fryer when it is cool. Therefore the oil must only be drained as the first task of the morning after the oil has been allowed to cool overnight.

- Isolate from the power supply by turning the power off before cleaning.

- Set the thermostat to the “Off” position with the orange dot at the top of the control dial.
- Open the fryer doors and fit the supplied drain tube ensuring it is pointing into the container.
- Please stand your empty oil container in a tray as this will help prevent any spillages or drips on the floor.
- Fill the empty container with the old oil by opening the drain value
- Do not leave the container unattended you will need to stop the filling by closing the drain valve!
- Replace oil container lid and remove. Remove drip tray and clean in dishwasher.
- Remove the basket support bar by lifting upwards.
- Remove the back plate by turning the screws and lifting off.
- Remove batter plate from inside the tank onto a drip tray and then clean through the dishwasher.
- Lift the elements with the supplied tool by hooking under the element and lifting after depressing the element release button see ‘Detail A’.
- The element will park ready for cleaning.
- Remove large partials using a suitable tool such as a chip shovel.
- Use paper towel or similar to remove any small partials of debris.
- Make sure the drain valve is closed before using any cleaning liquid.
- Wash the interior of the fryer tank with a mild detergent, drain as instructed before into a Stainless steel bucket.
- Release the filter pad holder from the quick release coupling and remove the drain tank from the fryer.
- Remove the filter pad from the holder and disgard, clean all items through the dishwasher.
- Using the element tool hook under the element then press the release button and lower the elements
- Replace the back plate and secure.
- Refit the basket supports and batter plate.
- Check that the drain valve is fully closed
- Fryer is ready for filling with new oil



The elements can be raised out of the tank to allow easy access for debris removal and cleaning. Both elements lift simultaneously using the lifting hook provided. As the elements are raised to the parked position, a safety switch fitted to the element mounting plate at the rear of the fryer

disconnects the power supply. The elements are reconnected to the power supply as they are returned to the operating position

SERVICE INFORMATION

Catering equipment should be routinely serviced to ensure a long trouble free life. It is recommended that this appliance is serviced every 6 months by a competent engineer.
For help regarding the installation, maintenance and use of your LINCAT equipment, please call:-

LINCAT GROUP SERVICE HELP DESK

☎ +44 (0) 1522 875520

AUTHORISED SERVICE AGENTS
We recommend that all servicing other than our authorised service agents carry out routine cleaning. We cannot accept responsibility for work carried out by other persons.

Please quote both the model and serial numbers from the data plate attached to the unit. Give brief details of the service requirement.

If possible please quote the product code of the part number you require.

Work carried out under warranty will normally be undertaken only during normal working hours, i.e. Monday to Friday, 8.30 a.m. - 5.30 p.m.

CONDITIONS OF GUARANTEE

The guarantee does not cover:-

1) Accidental breakage or damage
2) Operational misuse, wear and tear from normal usage, incorrect adjustment, or neglect.
3) Incorrect installation, maintenance, modification or unauthorised service work.